

GATHERED SMILES

Heartfelt Appreciation.

A tourist was being conveyed through a rough country by a driver who boasted of his knowledge of all the roads, saying that he knew every stick and stone along the highway. After they had passed over a smooth piece of road they began to go bumpy-bump for several miles. Just as the buckboard came out of a hole about two feet deep the driver turned and said: "How do you like riding on a buckboard?"

At that instant the tourist happened to be about six feet in the air, and remarked:

"I wouldn't miss it for the world."
—Metropolitan Magazine.

Hodge and His "Hunch."

William Hodge, the actor who has made a great hit in "The Man From Home," got his start in the theatrical business fifteen years ago by walking up to the manager of a repertoire company in New York state, and saying:

"I can act."

This interested the manager, who was George A. Hill.

"What makes you think so?" asked Hill.

"I've got a hunch on it," answered Hodge, with confidence.

"Well," said Hill, "I'll play that hunch."

It turned out to be a sure thing—Popular Magazine.

Too Late to Change.

"A man can no more change his reputation than he can change his face or his arms," said Senator La Follette at a banquet in Madison.

"There was once a wicked old Madison millionaire, who took his pastor aside and said:

"I am going to retire, Doctor Thirdly. I'm going to devote the remainder of my life to doing good."

"Doctor Thirdly, an outspoken man, retorted:

"Do you mean John H. Good, the wealthy farmer, or young Sam Good, the socialist millionaire?"

Experienced Mabel.

"John," said the sweet young thing about to get married, "I hope you won't be like all the other married men."

"What do you mean, my dear?"

"Mabel says they're all alike. She was over this afternoon giving me the benefit of her experience. You know, she knows all about men."

"She does? And when was Mabel married?"

"Last June."

NOT SERIOUS.



Mr. Askitt—Do you think marriage is a failure?
Mrs. De Vorsay—No; merely a temporary embarrassment.

At the Picture Show.

The hero strove,
My seat I gripped;
Just then, by love!
The "illum" slipped!

Regretful.

"Confound it! You came within an inch of running me down!" exclaimed the irate pedestrian.

"Ah, me, so I did," sighed the chauffeur. "And a miss, they say, is as good as a mile. My driving is not what it used to be."

Shade of Shakespeare!

"I presume your visit to Stratford gave you great pleasure?"

"Well, I should say so! A man from Chicago told me one of the funniest stories there I think I ever heard."

Irrepressible.

"I wonder what has become of the man who was going to flood the country with noiseless soup spoons?"

"I don't know. He seems to have dropped out of view temporarily, but it is impossible to keep a philanthropist like that down."

An Easy Solution.

"How can I make both ends meet?"
"Easy. Pot roast beef at one end of the table and fried chicken at the other. That's one way to make both ends meet."

WORSE AND WORSE.

"Did you ever notice," said Walter Grimes, "how a fellow when he once gets 'balled up' and says the wrong thing has a tendency to get in deeper and deeper?"

"A friend was first telling me of his experience in attending a reception in Indianapolis some time ago. During the progress of the function an elaborately gowned woman sang for the guests. Her voice wasn't anything to brag on, and my friend, who is very plain spoken, turned to a meek looking little man sitting at his right, and asked in a low voice, 'Who was that old hen who has just squawked for us?'"

"That," replied the man addressed, 'is my wife.'

"My friend gasped. 'Oh, b-b-bee your pardon,' he stuttered. 'She's really a rather nice looking woman and I know she'd sing beautifully if she had made a better selection of her music. Who do you suppose ever wrote a rotten song like that?'"

"I am the author of the song," replied the meek looking little man."

QUITE PROMISING.



The Collector—I saw young Scadds and he made another promise to pay in the near future.

The Merchant—I consider him to be about the most promising young man in the city.

Asking Too Much.

The airman flew, the crowd proclaimed
The show no good at all;
And some there were who loudly blamed
Him "cause he did not fall.

Change of Heart.

"What did my ma say to you when you came in?" inquired Johnny to his friend who had come to tea.

"She said she was very pleased to see me."

"I'm glad," said Johnny in a relieved tone. "Cos she said this morning she hoped you wouldn't come."—Stray Stories.

The Blessed One.

The unconscious stranger lay on the sidewalk breathing heavily and groaning. Two teeth were missing, his eyes were marked and his nose was bleeding.

"Who can he be?" said the crowd again and again.

"I guess he was some peacemaker," suggested the ambulance surgeon, surveying the wreckage.

Time Saving.

"So you do not regret being divorced?"

"Certainly not," replied Mrs. Flimgilt. "It's ever so much pleasanter for both John and myself to have my expenses provided for by a regular remittance without any of the formalities or annoyances of personal correspondence."

Secret Out at Last.

"Why do you have those glass cases with the ax, hammer, crowbar and so forth on these cars?" asked the traveler.

"Oh, those are put there in case any one wants a window open," replied the facetious man.—Red Hen.

How Nice.

"Maybelle, have you heard the latest? Professor Wombat says that we send out psychic waves."

"How nice. I shall have mine cancelled."

Gave Himself Away.

Mrs. Sharpeye (at a hotel)—That couple try to act as if they had been married for years, but I know they are on their wedding tour."

Mr. Sharpeye—Guess not.

Mrs. S.—Yes, they are. He gave her the tenderloin of the steak.—New York Weekly.

Easy Bluffs.

"Ajax stood and defied the lightning."

"Yes, because he knew he was insulated by his rubber boots."

ABOUT CURING MEAT

PROCESS A MYSTERY TO MOST CITY HOUSEKEEPERS.

Good-Sized Piece of Meat May Be Bought Advantageously and Corned—Pickling and Drying Process Explained.

The method of keeping meats the year around is well known to farmers' wives, but a mystery to most city housekeepers. A good-sized piece of meat may be bought advantageously and corned, after cutting off a portion to be used in its fresh state. The rump is best to corn. Beef tongue, fresh ham, veal or mutton are excellent when corned.

A pickle for corning meat in small quantities is made as follows: Four pounds of coarse salt, eight quarts of water, two pounds of brown sugar, one-half pound of saltpeter; stir until salt and sugar are dissolved; then boil and skim, letting the mixture become cold before pouring over the meat. Turn the meat in the pickle every day for a week, which will give it a fine color and flavor. During the summer this pickle may be boiled over with an addition of one cup of salt and one cup of brown sugar to one quart of water, when it will keep sweet for several weeks. A plate or clean flat stone must be used to keep the meat beneath the pickle.

A large beef tongue will have to be kept in the pickle fourteen days before it is ready for use.

Dried Beef.—Select a round of beef and divide in two parts through the middle, rejecting the bone. For twelve pounds of meat allow one-half pound of fine salt, one-quarter ounce of pulverized saltpeter, and one-half pound of brown sugar. Rub this mixture into the meat every morning until it is all used up. At the end of this time hang up in the smokehouse for two weeks to dry. An excess of smoke will ruin the flavor.

Few people in the city have a smokehouse, and this method will be found a very good substitute. Drive nails around the top of a tight barrel, fill an iron pan or pall half full of ashes, build a fire on top of these. Hang the meat by a stout twine on the nails, place a board over the top of the barrel, and cover tightly with an old blanket. This method has been tried in the back yard of a city residence and found practical for smoking two hams, two pieces of beef, and two sausages.

If two or three families will club together and buy their meat wholesale at one of the packing houses they will find that their meat bills will be about one-third what it usually costs.

Graham Biscuits.

One and one-half cupfuls of graham flour, one-half cupful of white flour, one tablespoonful of brown sugar, one egg, one teaspoonful each of salt and soda. Wet with thin, sour cream. Roll one-half inch thick. Bake slowly.



Borax water will restore the gloss to sateen in washing.

Use warm water to sprinkle starched clothes and the effect will be twice as satisfactory.

Try removing mildew by soaking in a weak solution of chloride of lime, then rinsing in cold water.

Grass stains may be eradicated by saturating the stain with kerosene, then putting the garment in the wash tub.

To remove stains of blood soak them in cold salt water, then wash in warm soapy water and finish by boiling.

To erase all traces of scorch stains, wet the scorched place, rub with soap and bleach in the sun.

Ink stains are sometimes removed by soaking in sour milk and then rinsing in a weak solution of chloride of lime.

Iron rust stains yield to the following treatment: Soak the stain in lemon juice, sprinkle with salt and bleach several hours in the sun.

Fine gingham and percales will emerge from the tub with the gloss and dressing of new material if dipped in sweet milk instead of starch.

To Keep Gas Stoves Polished.

To keep sheet-iron gas stoves polished and looking nice, go over them occasionally with some heavy oil, preferably lubricating or black oil, applying with a soft cloth. This will last twice as long as any blackening or polish. Be careful to avoid oils containing coal oil.—National Magazine

Don't Dig Deep.

Experts aver that there is little or no ground for the belief that valuable metals lie very deep below the earth's surface.

HONEY IS VERY WHOLESOME

Real Value So Out of Proportion to Cost It Should Be on Every Table.

Most suburbanites would keep a few hives of bees if honey values were better understood. Even when the honey must be purchased its real value is so out of proportion to its cost that it should be included among the everyday necessities.

Comparatively few housewives use honey as a substitute for sugar in baking, but managers of large bakeries, always on the alert to find the best and most economical ingredients to use in their productions, value it at its true worth, and use it in making their choicest products, because it provides a variety of flavor. It produces lighter and finer cakes, and those in which it is used have superior keeping qualities.

Honey is in the fat, heat and energy producing class of foods.

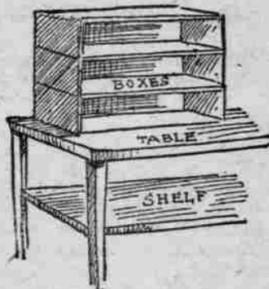
Many people who do not keep bees and a few that do consider honey a luxury, when it is freely used it will save enough of either butter or sugar to much more than equal its cost. For example: Have a pitcher of strained honey at hand and as each cake is taken from the griddle pour honey over it and fold like an omelet. The result will be cakes that will be "simply delicious" without the use of butter—and every housewife knows that hot cakes call for a great deal of butter when that is used.

Honey has greater sweetening power than sugar and less is needed. In a sponge cake that would call for a cupful of sugar three-fourths of a cupful of honey is sufficient. To make such a cake beat the three-fourths of a cupful of honey with the yolks of three eggs, beat in one cupful of flour, a little at a time, then add four tablespoonful of hot water, and lastly fold in the stiffly beaten whites of the three eggs, with any flavoring desired.

TO MAKE KITCHEN CABINET

Home-Made Affair That Is Easily Made and a Convenient Adjunct to Kitchen.

My kitchen had no kitchen cabinet, but I determined to have one. I had a kitchen table 2 by 4½ feet. I first nailed a cleat across the legs of this table at each end, and on them I laid a shelf. Three boxes 8 by 10 inches



Much Better Than a Table.

and 3½ feet long placed one on top of the other made the cabinet. I covered it inside and out with building paper. Oilcloth would have been better, but the paper can be kept looking nice for a long time by wiping with a damp cloth. Two cracker boxes with the lid hinged, and an inch block nailed on each bottom corner to hold the castors make flour and meal bins, which easily slide under the shelf.—Mrs. Bertha Jackson.

Wine Sauce.

One-fourth cup butter, ½ cup sugar, 2 tablespoons milk, 2 tablespoons wine. Cream the butter, add the sugar gradually, add the milk and wine very slowly to the first mixture to prevent separation. It should not be chilled, but kept in a warm place until served.

Cheap Fruit Cake.

Mix together one cup molasses, one-half cup brown sugar, one-half cup butter, one cup hot water, one dessertspoon soda, two cups flour, one dessertspoon spices, and add currants, citron and raisins to your liking. Bake in a quick oven.

Sash Curtain Hint.

When laundering sash curtains, starch them only part way up, as the rod can be more quickly inserted with less danger of tearing the curtains.

Apple Snow.

Boil about five apples to a pulp, sweetening to taste. When cool place in a large bowl, together with the white of one egg, juice of one lemon, and one cup of sugar. Beat the mixture about thirty minutes with a wire egg beater. The result is three times the amount you started with, enough to serve ten people.

Nature.

Not from nature up to nature's God, but down from nature's God look nature through.—Robert Montgomery.

LITTLE RUSE DIDN'T SUCCEED

Youngster's Scheme Was All Right, But Economical Father Was a Match for Him.

The proprietor of the most prominent hotel in the town of S—, Ky., is a man of a very economical nature, in fact he is an extremist in this feature. He has a six-year-old, red-headed son that didn't inherit his father's economical disposition. Recently the son was very much in need of a five-cent piece for soda water purposes. He went into the dining-room, where he was free from observation, and removed his shoe strings and placed them in his hip pocket for future reference. Returning to the office he approached his father and said:

"Pa, give me a nickel to get me a pair of shoe strings."

His father glanced down at his son's shoes, then turning around approached the office safe and opened it in silence. He took out the cash box and raising the lid extracted a pair of new shoe strings, which he handed to his son without a word. The youngster took the strings with a crestfallen air and then to the amusement of the onlookers exclaimed:

"Stung again, by granny."

BABY'S TERRIBLE SUFFERING

"When my baby was six months old, his body was completely covered with large sores that seemed to itch and burn, and cause terrible suffering. The eruption began in pimples which would open and run, making large sores. His hair came out and finger nails fell off, and the sores were over the entire body, causing little or no sleep for baby or myself. Great scabs would come off when I removed his shirt.

"We tried a great many remedies, but nothing would help him, till a friend induced me to try the Cuticura Soap and Ointment. I used the Cuticura Soap and Ointment but a short time before I could see that he was improving, and in six weeks' time he was entirely cured. He had suffered about six weeks before we tried the Cuticura Soap and Ointment, although we had tried several other things, and doctors, too. I think the Cuticura Remedies will do all that is claimed for them, and a great deal more." (Signed) Mrs. Noble Tubman, Dodson, Mont., Jan. 28, 1911. Although Cuticura Soap and Ointment are sold by druggists and dealers everywhere, a sample of each, with 32-page book, will be mailed free on application to "Cuticura," Dept. 18 K, Boston.

Prudent men look up their motives, letting familiars have a key to their hearts as to their gardens.—Shenstone.

CHRISTMAS POST CARDS FREE
Send to stamp for five samples of my very choicest Gold Embossed Christmas and New Year Post Cards; beautiful colors and loveliest designs. Art Post Card Club, 711 Jackson St., Topeka, Kansas

It sometimes happens that a man who never even saw an airship flies just as high and falls just as hard.

Dr. Pierce's Pleasant Pellets first put up 40 years ago. They regulate and invigorate stomach, liver and bowels. Sugar-coated tiny granules.

Tramp Turned Down.

"I haven't a place to lay my head."
"Well, you can't leave it here."

Makes the laundress happy—that's Red Cross Rag Blue. Makes beautiful, clear white clothes. All good grocers.

Too many homes have all the modern inconveniences.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

It's what a woman doesn't know that worries her.

ARE YOU FREE FROM—

Headaches, Colds, Indigestion, Pains, Constipation, Sour Stomach, Dizziness? If you are not, the most effective, prompt and pleasant method of getting rid of them is to take, now and then, a dessertspoonful of the ever refreshing and truly beneficial laxative remedy—Syrup of Figs and Elixir of Senna. It is well known throughout the world as the best of family laxative remedies, because it acts so gently and strengthens naturally without irritating the system in any way.

To get its beneficial effects it is always necessary to buy the genuine, manufactured by the California Fig Syrup Co., bearing the name of the Company, plainly printed on the front of every package.